

Ariel Zieme

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CORE SKILLS

Cuisine Styles

Asian Fusion • Italian • Mediterranean • Plant-based

Kitchen Skills

Baking

Operations

HACCP • Inventory Management • Event Planning • Supplier Negotiation

Soft Skills

Time Management • Team Leadership • Quality Control

SUMMARY

Proven Chef experienced at scaling teams and processes across enterprise, comfortable working cross-functionally.

EMPLOYMENT HISTORY

Executive Chef — Ziemann - Durgan (May 2022 - Jun 2023)

- Maintained food cost under 35% with vendor negotiations and waste controls.
- Managed kitchen of 21 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 60 guests with 95%+ client satisfaction.

Sous Chef — Armstrong, Waters and Goodwin (Feb 2022 - Feb 2024)

- Managed kitchen of 23 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.

Private Chef — Wilderman, Lang and Champlin (Feb 2023 - Mar 2024)

- Catered private events for up to 102 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 10% through optimized dish pricing.

PROJECTS

tricesimus careo damnatio - Public-key impactful framework <https://monstrous-submitter.biz>

allatus tremo cunabula - Robust demand-driven policy

ustilo vorago comptus - Operative impactful alliance

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Gislason - Rogahn College (2015)